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# Curried Onions

*The Genuine, Good, Old-Fashioned, Everyday Gourmet Cookbook - Dominion Douglas Church - Montreal, CAN*

Servings: 6

**2 cans (20 ounce ea) onions, drained (or fresh cooked onions)**

**1 can (10 ounce) cream of chicken soup**

**2 tablespoons mayonnaise**

**1/2 teaspoon (or to taste) curry powder**

**2 tablespoons butter, melted**

**2 tablespoons parsley flakes**

**1/2 cup cracker crumbs**

Place the onions in a greased 1-1/2 quart casserole.

In a bowl, combine the soup, mayonnaise and curry powder. Spoon over the onions.

In a bowl, toss the cracker crumbs with the butter and parsley. Sprinkle over the top of the casserole.

Bake at 375 degrees until hot and bubbly.

## Side Dishes

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*Per Serving (excluding unknown items): 86 Calories; 9g Fat (90.1% calories from fat); 1g Protein; 2g Carbohydrate; trace Dietary Fiber; 14mg Cholesterol; 229mg Sodium. Exchanges: 0 Grain(Starch); 1 1/2 Fat.*